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(54) PHYSIOLOGICALLY ACTIVE BARLEY ESSENCE, METHOD FOR PRODUCING THE SAME, AND FOOD AND BEVERAGE CONTAINING THE ESSENCE

(57)Abstract:

PROBLEM TO BE SOLVED: To obtain a physiologically active component from barley, to provide a use as a physiologically active agent using the same and to obtain a functional food material or a functional food using the same.

SOLUTION: The physiologically active barley essence is obtained by extracting barley subjected to a blasting treatment with an aqueous solvent and comprises an essence mainly extracted from its grain skin fraction, which is found to have a useful physiologically active action. The active ingredient of the physiologically active barley essence is a readily water-soluble substance, has ≤500,000 molecular weight, comprises a main component having ≤100,000 molecular weight, has 3-30% protein content, is rich in water-soluble ferulic acid and pcoumaric acid and has physiologically active actions such as immune enhancing action, hypotensive action, blood flow improving action, angiotensin I converting enzyme inhibitory action and antimicrobial action. The physiologically active agent, the functional food material and the functional food are produced by using the physiologically active barley essence.

LEGAL STATUS

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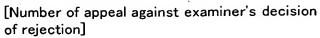
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